

# DEPARTMENT OF PUBLIC HEALTH



COUNTY OF SAN BERNARDINO

## HEALTH PROMOTION AND EDUCATION SERVICES

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## Warning on Eating Some Types of Raw Tomatoes

**San Bernardino.** Eating certain types of red raw tomatoes and products containing raw red tomatoes have been linked to a nationwide salmonellosis outbreak. The Food and Drug Administration (FDA) has identified the bacteria causing the illnesses as *Salmonella* serotype Saintpaul, an uncommon type of *Salmonella*.

"I urge every resident to use caution in selecting tomatoes based on guidance from the Food and Drug Administration," said Margaret Beed, M.D., Health Officer, San Bernardino County Department of Public Health. At this time, FDA is advising consumers to limit the consumption of raw red plum, raw red Roma or raw round red tomatoes. Consumers should be aware that raw tomatoes are often used in the preparation of fresh salsa, guacamole, and pico de gallo, are part of fillings for tortillas, and are used in other dishes.

Restaurants, grocery stores, and food service operators have been advised by the FDA not to offer for sale or service raw red plum, Roma, or red tomatoes and products made from these types of tomatoes.

The following tomatoes listed below are NOT likely to be the source of the outbreak.

- Cherry tomatoes
- Grape tomatoes
- Tomatoes sold with the vine still attached
- Tomatoes grown at home

County residents are advised to:

- Refrigerate within 2 hours or discard cut, peeled or cooked tomatoes.
- Avoid purchasing bruised or damaged tomatoes and discard any that appear spoiled.
- Thoroughly wash all tomatoes under running water.
- Keep tomatoes that will be consumed raw separate from raw meats, raw seafood, and raw produce items.
- Wash cutting boards, dishes, utensils, and counter tops with hot water and soap when switching between types of food products.

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For more information on salmonella outbreak linked to certain types of tomatoes, visit <http://www.fda.gov/oc/opacom/hottopics/tomatoes.html>, or call the San Bernardino County Department of Public Health Disease Control Helpline at (909) 383-3050.

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